

REGISTRATION REQUIREMENTS FOR MEAT & POULTRY FACILITIES:

Official establishments are permanently located facilities where livestock are slaughtered and/or processed.

Inspected slaughter facilities are where livestock are slaughtered. Products from the carcasses are capable of use as human food and are eligible for sale or distribution within the state. These facilities must be operated in compliance with Sanitation Performance Standards, SSOP, and HACCP regulations.

Inspected processing facilities prepare meat and/or poultry products capable for use as human food for sale or distribution within the state. Products are eligible to bear the mark of inspection. These facilities must be operated in compliance with Sanitation Performance Standards, SSOP, and HACCP regulations. Wild game may be processed provided insanitary conditions are not created. Other meat (amenable livestock) may be added to the wild game provided it is from an inspected source.

Custom slaughter facilities slaughter food animals without inspection as a service for the animal owner. The animals are delivered to the custom slaughter operator by the owner and are intended for consumption by the owner, his/her family, employees, and non-paying guests. The carcasses must be marked "Not for Sale" and identified with the owner's name immediately upon preparation (this means prior to entering the carcass cooler after slaughter). The custom slaughter of dead or dying animals is not allowed. The custom plant must comply with product adulteration, labeling, and record keeping requirements and most Sanitation Performance Standard regulations (water reuse is exempt).

Custom processing facilities process meat as a service for the individual who owns the meat/carcass. The processing is conducted without inspection and all products are intended for consumption by the owner, his/her family, employees, and non-paying guests. The products must be marked "Not for Sale" and the identity of the owner must be maintained with the product until delivered to the owner. The custom plant must comply with product adulteration, labeling, and record keeping requirements and most Sanitation Performance Standard regulations (water reuse is exempt). If custom operations are conducted in an official establishment, all parts of the SSOP regulations apply. Custom facilities processing wild game cannot add meat from amenable species unless it is provided by the owner of the wild game.

Custom processing with a Retail Exemption is similar to the custom processing facility. In addition to the custom activities, inspected and passed products may be prepared for sale to consumers at retail in normal retail quantities. This operation may sell unlimited amount of "pass through" products. No sales may be made to other retail stores for resale but limited quantities of single-ingredient product may be sold to Hotel, Restaurant, and Institutions (HRI). This facility type may process wild game and is allowed to add meat from inspected and passed amenable species purchased under its retail exemption.

Retail Food Store is a separate operation under the authority of the Kansas Food Code.

Only inspected and passed meat and/or poultry products are allowed (a retail store may not process wild game). This facility type prepares meat and meat food products for retail sale to consumers intended for off premise consumption. Only usual and traditional operations may be conducted which do not include the slaughtering of animals or processing of canned products. Products must be fully labeled, with the exception of the inspection legend, and cannot be sold in excess of normal retail quantities. Limited quantities of single ingredient products may be sold to Hotel, Restaurant, and Institutional (HRI) accounts, but no sale of retail meat products may be made to other retail stores for resale. Unlimited amounts of "pass through" product sales are allowed.

Wild game processors are exempt from inspection requirements provided meat from amenable livestock is not added in amounts which would make the final product amenable.